

**METRIC**

**A-A-20192B**

**January 8, 2010**

**SUPERSEDING**

**A-A-20192A**

**February 29, 1996**

## **COMMERCIAL ITEM DESCRIPTION**

### **RADISHES, FRESH, READY-TO-USE**

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).**

**1. SCOPE.** This CID covers fresh ready-to-use-radishes packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following:**

- Color(s) and style(s) required of fresh ready-to-use-radishes (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.4).
- Manufacturer's/distributor's certification (Sec. 9.4) or USDA certification (Sec. 9.5).

##### **2.2 Purchasers *may specify* the following:**

- Good Agricultural Practices and/or Good Handling Practices (GAP&GHP) Audit (Sec. 9.1).
- Food Defense System Survey (Sec. 9.2 with 9.3.1) or (Sec. 9.2 with 9.3.2).
- Manufacturer's quality assurance (Sec. 9.3 with 9.3.1) or (Sec. 9.3 with 9.3.2) or (Sec. 9.3 with 9.3.3).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The fresh ready-to-use-radishes shall conform to the following list as specified in the solicitation, contract, or purchase order.

**FSC 8915**

## A-A-20192B

### **Colors and types.**

**Color I** - Red

**Color II** - White

**Color III** - Other (*as specified by purchaser*)

**Type A** - Topped

**Type B** - Bunched

**Type C** - Trimmed

**Type D** - Other (*as specified by the purchaser*)

### **4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:***

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

### **5. SALIENT CHARACTERISTICS.**

#### **5.1 Definitions.**

**5.1.1 Topped.** The fresh ready-to-use radishes' tops are cut back not more than 0.954 cm (3/8 in).

**5.1.2 Bunched.** The fresh ready-to-use radishes' tops are full length and tied in bunches.

**5.1.3 Trimmed.** The fresh ready-to-use radishes' tops and bottoms are cut back not more than 0.954 cm (3/8 in).

**5.2 Processing.** The fresh ready-to-use radishes shall be harvested and processed in accordance with Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables

(<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlantProducts/ucm064574.htm>), Good Agricultural Practices (GAP), the Good Handling Practices (GHP), and current Good Manufacturing Practices (GMP) (21 CFR Part 110).

**5.3 Raw materials.** The fresh ready-to-use-radishes shall be U.S. No. 1 Grade of the U. S. Standards for Grades of Radishes.

**5.4 Preparation.** The fresh ready-to-use radishes (topped) shall be clean, sound, fresh roots prepared by topping, washing with potable water, sorting and trimming. The fresh ready-to-use radishes' (bunched) tops shall be fresh in appearance (normal green color), free from decay and damage caused by disease, insects and other means. The fresh ready-to-use radishes shall be prepared in accordance with good commercial practice and with good manufacturing practices (21 CFR Part 110).

**5.5 Finished Product.**

**5.5.1 Flavor and odor.** The fresh ready-to-use radishes of any color shall possess good normal characteristic flavor and odor. The fresh ready-to-use radishes shall be free from objectionable flavors and odors of any kind.

**5.5.2 Color/appearance.** The fresh ready-to-use radishes shall possess good exterior characteristic color of its variety. The fresh ready-to-use radishes shall be well formed and free from any flesh discoloration.

**5.5.3 Texture.** The fresh ready-to-use radishes shall be crisp and firm, but not tough, fibrous, or mushy. The fresh ready-to-use radishes shall possess a practically uniform texture.

**5.5.4 Temperature.** The fresh ready-to-use-radishes shall be kept under refrigeration to maintain quality. Unless otherwise recommended, preparation, storage, and delivery temperatures greater than 0°C (32°F) but not more than 4.4°C (40°F) are recommended.

**5.5.5 Defects.** The fresh ready-to-use-radishes shall be free from defects which materially affects their appearance or edibility. Presence of any decay, off-color, off-odor, and foreign material including but not limited to (soil, sand, grit, metal, glass, wood, paint, or insect parts) shall be cause for rejection of the lot.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, analytical requirements for fresh ready-to-use-radishes shall be as follows:

<b><u>Test</u></b>	<b><u>Tolerance</u></b>
<i>Salmonella</i>	Shall be negative
<i>E. coli</i>	Less than 10 Colony Forming Units (CFU) per gram or less than 3 per gram using MPN technique (Most Probable Number) <b><u>1</u></b>

**A-A-20192B**

<b><u>Test</u></b>	<b><u>Tolerance</u></b>
<i>Staph. aureus</i>	Less than 10 CFU per gram or less than 3 MPN per gram <u>1/</u>

1/ Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed. Analytical testing shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) prepared from randomly selected subsamples. Subsamples shall be a minimum of 5 individual or one bunch of fresh ready-to-use-radishes and shall contain the appropriate number of fresh ready-to-use-radishes necessary to yield a 227 g (8 oz) sample when composited.

**6.3 Test portion size.** The test portions shall be derived from the composite sample specified in Sec. 6.2. The test portion size for testing *Salmonella* and *Staph. aureus* shall be 25 g (0.88 oz). The test portion size for testing *E.coli* shall be 50 g (1.76 oz).

**6.4 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below.

<b><u>Test</u></b>	<b><u>Method</u></b>
<i>Salmonella</i>	2003.09, 2004.03, 996.08, 967.25, 967.27 or Section C-7 of BAM, Ch 5 <u>2/</u>
<i>E. coli</i>	992.30, 966.24, 991.14, 2000.15
<i>Staph. aureus</i>	987.09, 2003.07, 2007.06

2/ 8<sup>th</sup> Edition, Food and Drug Administration (FDA) Bacteriological Analytical Manual (BAM) or the FDA BAM Online.

**6.5 Test results.** The test results for *Salmonella* shall be reported as positive or negative. The test result for *Coliform*, *E. coli* and *Staph. aureus* shall be reported to the nearest 10 CFU per gram or to the nearest MPN per gram. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the fresh ready-to-use-radishes provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance

practices, and be the same fresh ready-to-use-radishes offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered fresh ready-to-use-radishes shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the fresh ready-to-use-radishes in the commercial marketplace. Delivered fresh ready-to-use-radishes shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.4 or 9.5; purchaser may specify 9.1, 9.2 with 9.3.1, or 9.2 with 9.3.2, or 9.3 with 9.3.1, or 9.3 with 9.3.2, or 9.3 with 9.3.3.*

**9.1 Good Agricultural Practices and/or Good Handling Practices (GAP&GHP) Audit Verification Program.** When required in the solicitation, contract, or purchase order, a GAP and/or GHP Audit shall be conducted by USDA, Agricultural Marketing Service (AMS). The audit program consists of one initial audit, and at least one unannounced audit depending on how long the facility is in operation during a growing season. *(The purpose of the GAP and/or GHP Audit Program is to demonstrate that the participating company is adhering to generally recognized GAP and/or GHP principles. This is a voluntary program established to verify a participant's adherence to the Food and Drug Administration's "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables" and does not guarantee a safe product). For further information, see section 12.1.1 and 12.3.2.*

**9.2 Food Defense System Survey (FDSS).** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS auditors. The FDSS are measures that operators of food establishments may take to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS FDSS verifies the participating company's adherence to the Food and Drug Administration's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 12.1.2 and 12.3.2.*

**9.3 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may the contract being terminated for cause.

**9.3.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA/Agricultural Marketing Service (AMS) or other audit performed by a third party auditing service, and is

## **A-A-20192B**

required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**9.3.2 Plant survey.** A plant survey shall be conducted by USDA/AMS, or other survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations.)*

**9.3.3 Qualified Through Verification (QTV) Audit.** A QTV audit conducted by USDA, AMS, or other Hazard Analysis Critical Control Point (HACCP) plan verification audit performed by a third party auditing service is required within 12 months prior to the date of awarding of the contract. *(An AMS QTV audit verifies, at the time of the audit, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding of Human Food.)*

**9.4 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished fresh ready-to-use-radishes distributed meet or exceed the requirements of this CID.

**9.5 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Fresh Products Branch (FPB), Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. FPB inspectors shall certify the quality and acceptability of the fresh ready-to-use-radishes in accordance with FPB procedures which include selecting random samples of the fresh ready-to-use-radishes, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, FPB inspectors will examine the fresh ready-to-use-radishes for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**11. USDA INSPECTION NOTES.** When Section 9.5 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and

**condition of samples of fresh ready-to-use-radishes, and compliance with requirements in the following areas:**

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, FPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## **12. REFERENCE NOTES.**

**12.1 USDA certification contact.** For USDA certification, contact the **Branch Chief, FPB, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5870, Fax (202) 720-0393, or via E-mail: [fpbhq@ams.usda.gov](mailto:fpbhq@ams.usda.gov).**

**12.2 Analytical testing and technical information contact.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: [shirleyj.wright@ams.usda.gov](mailto:shirleyj.wright@ams.usda.gov).**

### **12.3 Sources of documents.**

#### **12.3.1 Source of information for nongovernmental document is as follows:**

Copies of the Official Methods of Analysis of the AOAC International and BAM Book may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077 or on the Internet at: <http://www.aoac.org>.**

#### **12.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of: the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800, or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

**A-A-20192B**

Copies of US Standards and Inspection Instructions for Fresh Fruits and Vegetables and Other Special Products is available online from: **USDA, AMS, FV, FPB, Standardization Section, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240** or on the Internet at: <http://www.ams.usda.gov/standards>.

Copies of Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**  
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlantProducts/ucm064574.htm>

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**  
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.

Copies of the FDA Bacteriological Analytical Manual (BAM) are available online from: **FDA, Center for Food Safety and Applied Nutrition on the Internet at:**  
<http://www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.htm>.

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@ams.usda.gov](mailto:FQAStaff@ams.usda.gov) or on the Internet at: [www.ams.usda.gov/fv/fvqual.htm](http://www.ams.usda.gov/fv/fvqual.htm).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111 -5094** or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.

**MILITARY INTERESTS:**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

**Military Coordinating Activity**

Army - GL

DOJ - BOP  
HHS - NIH, IHS, FDA  
USDA - FV  
VA - OSS

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**PREPARING ACTIVITY:**

USDA - FV

**Review Activities**

Army - MD, QM  
Navy - MC  
DLA - SS

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination, write to USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider and employer.